

Helena's Halloween moon witch blackberry pie

INGREDIENTS

(SERVES 6-8)

300g plain flour, plus extra for dusting

Half a tsp salt

1tsp icing sugar

225g unsalted butter, cut into cubes

4-5tbsp ice-cold water

1 egg yolk, for brushing

For the filling:

800g fresh blackberries

100g caster sugar, plus extra if needed

1tbsp cornflour

1tsp lemon juice

1tsp ground cinnamon

1tbsp ground almonds

METHOD

1 Pulse the flour, salt and icing sugar together in a food processor a couple of times to mix together. Add the cubed butter and pulse until the mixture

resembles breadcrumbs (alternatively, do this with your hands).

2 Add the water, one tablespoon at a time, until the mixture forms large clumps and holds together when you press it.

3 Dust your work surface with flour and tip the dough out onto it. Knead it a couple of times to bring it together. Form into a ball, flatten it, cover in cling-film and refrigerate while you make the filling.

4 For the filling, combine the blackberries, sugar, cornflour, lemon juice and cinnamon and leave for 15 minutes.

5 Preheat the oven to 170°C fan [375°F/Gas mark 5]. You will need a 23cm pie dish. Then divide the pastry into two portions, one slightly

bigger for the base of the dish. Roll out the larger piece on a lightly floured surface to a 3mm thickness and use it to line the pie dish. Cover with cling-film and refrigerate while you make the top. Roll out the remaining pastry and cut out a flying witch silhouette, a crescent moon and some little stars using a paper template. You can cut out other shapes, if you like.

6 Sprinkle the ground almonds over the base of the pie and top with the blackberry mixture. Top with the cut-out shapes and brush them with the egg yolk. Bake for 30-35 minutes until golden brown. If the top is cooking quicker than the bottom, cover with foil. Serve hot.



This moon-themed pie makes a great Halloween recipe.

"This pie can easily be made vegan by using shop-bought non-butter shortcrust pastry instead, and brushing the pastry with vegan milk," says former Bake Off contestant **Helena Garcia**.

"If still in season, I highly recommend picking your own blackberries. There's something rather special about foraging your ingredients from the wild and magically transforming them into a sweet treat."

The recipe features in Helena's debut cookbook, *The Wicked Baker*.

The book offers many a ghoulish – but tasty – way to celebrate Halloween, and features bakes that, without exception, have a "spooky twist". Some are just plain ingenious, like her Cousin Itt baklava, whose Addams Family shroud of floor-length hair is recreated using Greek pastry kataifi ("Basically shredded filo").

There's also a haunted Yule log (a tree stump appearing to howl), truffles masquerading as eyeballs, eclairs iced with entombed mummies, and lemon and thyme cupcakes that writhe with (modelling chocolate) sand worms.